



# Humane Handling Institute & High School Meat Science Curriculum

Kurt D. Vogel PhD and Hannah Olsen



# Humane Handling Institute

Kurt D Vogel PhD

# Program Overview

A series of 2.5-day-long courses will be offered through UW-River Falls with the objective of improving and refining the ability of meat industry personnel to comply with the Humane Slaughter Act (7 USC 1901).

- Concept development was based on the identification of common causes for Humane Slaughter Act enforcement actions by USDA-FSIS
  - The majority of enforcement actions are stunning-related

# HHI Course Offerings

1. Animal welfare and handling from farm through transport
  2. Livestock receiving and lairage
  3. Effective and humane restraint and stunning
  4. Stunning equipment operation and maintenance
  5. Building a robust Systematic Approach to Animal Welfare
- Courses 3 and 5 will be offered with tuition reimbursement to 120 Wisconsin slaughter establishments with full tuition reimbursement

# Project Progress – Humane Handling Institute

## October 20 – Program Announcement

- Included Secretary Randy Romanski, Chancellor Maria Gallo, Dean Olson – Interim Dean of UWRF CAFES, Steve Kelm – Chair of UWRF Animal and Food Science Department, Steve Van Lannen – President and COO of American Foods Group, and Kurt Vogel – HHI Director

## Currently working to fill the HHI Program Manager position

- Expecting to complete hire by 11/7

Program development and scheduling of initial offerings will continue through Q1 2023



# High School Meat Science Curriculum

Hannah Olsen

# Program Overview

- An important component of meat industry workforce development includes opportunities for potential workforce members to explore the meat industry and the opportunities it presents.
- This project includes the development of a 10-day module for Wisconsin high school agricultural education programs.
- The developed module will include
  - prepared course content
    - Slide decks, worksheets, two hands-on laboratory guides, project outlines and examinations
  - hands-on laboratory activities
  - an opportunity for interested agricultural educators to apply for a grant of basic, small-scale meat processing equipment.

# Topics to be covered in the course



Introduction to and History of Meat Science



Transition from muscle to meat



Introduction to meat processing



Careers in the Meat Sector



Basic Food Safety and the importance of meat in your diet

## Grant Application for Lab Equipment

- Application will be made available
- 100 selected schools will receive:



Meat Tote



8lb Electric Food Grinder



5lb vertical sausage stuffer

# Projected Release Dates

Schools who have been selected for pilot testing will receive their curriculum packages by January 9th, 2023

January 9, 2023

Grant Applications for the Lab Equipment will open March 15th with applications being due March 31st

March 15 – 31

March 15, 2023

Curriculum will become available to all WI Schools on March 15th, 2023

# Pilot Testing Schools

Hillsboro High  
School

North  
Crawford High  
School

Preble High  
School

Jefferson High  
School

Green Bay  
Southwest  
High School

Westfield High  
School

Lincoln Jr./ Sr.  
High

Blair/Taylor  
High School

Arcadia High  
School